

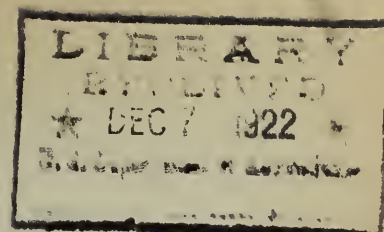
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FRUIT INDUSTRY AND TRADE OF CHILI.

Report Based on Data Submitted By  
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Edited in Division of Statistical and Historical Research  
By Leo J. Schaben, Jr. Asst. in Market Information.



## FRUIT INDUSTRY AND TRADE OF CHILE.

### Chilean Climate and Soil Favorable For Fruit Growing.

There has been considerable discussion during the past two years on the subject of the fruit industry in Chile with special reference to the possibility of building up a market for Chilean fresh fruit in the United States. Fruit of practically every kind grows in Chile. Chile has a fertile soil, is well irrigated in the central zones, with abundant moisture in the southern provinces, and is fortunate in having the three climatic essentials for the development of fruit, i. e., light, heat, and a dry atmosphere. That country would be admirably fitted for shipping fruit to the United States during our winter months were it not for the lack of labor and adequate transportation facilities, as the countries have opposite seasons. In fact, during her winter season, which corresponds to our summer months, Chile imports lemons, oranges and apples from California. The Chilean exporters of fresh fruit at present find their best markets in Argentina, Peru, and Ecuador.

In Northern Chile not much vegetation of any kind can be grown except in a few cases where both tropical and temperate fruits are found. The part of Chile lying between 26 degrees and 36 degrees south latitude has a climate very much like California and can grow the same fruits. The central valley, which extends from Santiago south to Puerto Montt, capital of the Province of Llanquihue, situated on an excellent harbor at the head of Reloncavi Bay, is very much like some of the famous fruit growing valleys of California. Irrigation, however, is necessary for fruit grow-



ing as far south as Talca, and irrigated vineyards exist as far south as Concepcion. In the region further south, however, particularly from Temuco to Valdivia and Puerto Montt, rain-fall is very abundant. The region extending from Talca southward may be compared with the coast of northern California, Oregon, Washington, and British Columbia.

#### Chilean Fruit Growing Unorganized.

The growing of fruit in Chile is carried on in an unorganized fashion, the bulk of the products being grown in small orchards or on isolated trees or in small gardens. There are only a few plantations of fruit trees and not many large nurseries. One of the largest nurseries is located southeast of Concepcion at Angel, Province of Malleco, which has a large variety of trees of the best imported varieties, including the standard American varieties. This nursery is owned by an American Missionary Society.

Fruit in Chile is not extensively placed in cold storage or otherwise preserved for domestic consumption. This may be explained partly by the fact that climatic conditions in that country are such that native fruit of some kind can nearly always be found on the market. The best of the Chilean fruit comes from Quillota and Limache, between Valparaiso and Santiago. The general product, however, is excellent until the very rainy districts near Valdivia and Osorno are reached, where some fruits such as peaches lack flavor. Tender fruits such as peaches, the alligator pear and the Cherimoya come from between Santiago and Valparaiso.

Oranges grow very well in Chile as far south as Concepcion and even further. The oranges for sale in Concepcion, however, are generally



not of good quality or flavor. They always seem somewhat green. Lemons grow readily to a considerable distance south of Concepcion. Some oranges are imported from Ecuador. Bananas are not grown in Chile but are imported from Ecuador.

Grapes are abundant in Chile and rival the peach as the best Chilean fruit. They are excellent for table use but are grown principally for wine making. They grow in great abundance from Coquimbo in the North to Valdivia in the south. The best grapes are grown on irrigated land. Wine making is one of Chile's principal industries. Considerable attention has been given to the development of the raisin industry of Chile during recent years and the growers of Coquimbo Province have made rapid strides in that industry.

Peaches seem to grow to greater perfection than any of the other fruits in that country. They are generally of handsome appearance and of good flavor although some of them are rather tasteless. The canning of peaches for commercial purposes is quite an extensive industry. The principal canneries are situated at or near Santiago. The drying of peaches is also important. Peaches are dried either pitted or with the seed. Dried peaches are exported to a considerable extent.

Pears can be grown but they are not a very popular fruit. Quinces are very popular for cooking. A sort of quince jelly or marmalade seems to be the most popular form of preserved fruit used in Chile. Plums and nectarines also grow well in that country. Cherries like most other fruits find the soil and climate suitable for their growth.

Apples grow very well, especially in the southern part of the country and are of fair quality and flavor. Apple trees are abundant but



are mostly of seedling or native varieties. The leading American varieties are known, however. Apples in Chile suffer greatly from insect pests and very often the apples on the market are wormy. The horticultural expert of the nursery at Angel says that there are some native varieties which seem to be immune from many pests and that he is grafting the best American varieties on such trees. Some apples are now being exported to Argentina. Large quantities of cider are made from apples in the southern provinces.

Berries grow very well in Chile. Strawberries are popular as a table fruit. Unfortunately most of them near Concepcion are of a white and tasteless variety. Blackberries have become wild in southern Chile and constitute one of the worst pests on the farms. They grow luxuriantly and produce fine fruit, but are not widely eaten. Raspberries are not extensively grown in southern Chile as there seems to be very little market for them. Currants and other berries grow well but are not marketed in any considerable quantities. Although berries and other fruits are preserved and made into jam to a certain extent, the domestic consumption of canned and preserved fruit is not very large.

#### Dried Fruit Industry Promising Field.

In the opinion of American agricultural experts who have traveled through the fruit-growing regions of Chile, the most promising field of the fruit grower in that country lies not in the exportation of fresh fruits but of dried fruits. Chilean dried and pitted peaches are an important item in the Argentine market, the principal purchaser of this product. An export trade in raisins to the United States from Coquimbo, Chile, is developing. During the calendar year 1920 the United States imported 649,000 kilograms (1,431,000 lbs.) of Chilean raisins. The total



exports of raisins from Chile to foreign countries during 1920 amounted to 789,062 kilograms (1,739,566 lbs.). The most important markets next to the United States were Bolivia and Peru, which countries took 48,000 kilograms (105,821 lbs.) each. Ecuador was also an important purchaser, having taken 33,131 kilograms (73,041 lbs.).

#### Chileans Interested in United States Markets.

Considerable interest has been created in the fruit trade of both the United States and Chile during the past two years in reference to the possibility of Chilean fruit being marketed in this country. It has been found that Chilean fruits can be placed upon the markets of the United States during the months of January, February, March and April, when there is a good demand at high prices and competition with domestic fruit is not very keen. Whether this can be done profitably and regularly is of course a problem for the Chilean growers to solve. Suffice it to say that recent experiments have satisfactorily demonstrated the possibility of shipping to the United States.

The Chilean Government has taken active interest in the development of this trade and has given special facilities in freights on the State railways. It has also afforded means for prompt deliveries in areas of production to the ports of embarkation. In order to guarantee that only the best fruit is shipped out of the country, all produce intended for export is inspected by the Government agricultural experts to insure the proper standard of quality.

There are many difficulties, however, which at the present time are preventing the development of the Chilean fruit export trade. Great care must be taken in handling the fruit. It must be transported from



farm to railway, railway to lighter at the port of embarkation, and from lighter to ship, During this entire transportation period, care must be taken to keep the fruit well ventilated and not to allow it to be exposed to the sun. Facilities for refrigerating cargo to New York are offered by two steamship companies, but greater surety of the arrival of the fruit in good condition must be offered before the trade can expand very much. The ships at present in service are not well adapted to the fruit-carrying trade.

With its unsurpassed fruits of all classes, Chile has finally awakened to the possibilities of exportation in large quantities of commodities that heretofore have been either allowed to go to waste or have been sold at very low prices to the native consumer. At the same time the New York market, but twenty days' journey to the northward, is eager to purchase practically the entire country's production at prices that insure the careful and successful shipper a very handsome profit.

#### Chile Has Opposite Fruit Season.

The Chilean fruit season is opposite to that of California, thereby eliminating that State as a competitor. The fruits cultivated are almost all temperate zone fruits, thus effectively removing any danger from Central America and Cuba as a rival. In addition Chile grows several varieties of fruits that are practically unknown in the United States. These fruits are large, sound and delicious and could command high prices.

The dream of the Chilean fruit grower of a new and great industry which will some day prove one of the country's chief sources of income has a long and rough road to travel before it will become an accomplished fact. Considerable organization will have to be effected and the many uneconomical features that now make the shipment of Chilean fruit a rather speculative



venture must be eradicated. The Chilean fruit trade is still in its experimental stage, and its progress will be realized only at the expense of errors corrected by hard work and by experience in the shipment of fruit. The inherent inertia of the working classes, labor issues, the scattered areas in which fruit can be profitably grown and transported, double transportation difficulties, the lack of railway and steamship facilities, are some of the items that must be overcome or provided before the trade can be placed on a paying basis.

For a number of years past Chile has made small shipments of fruits to her neighbors. The Argentine Republic has been the chief customer. In 1919 the Argentine imported 343,330 pounds of fresh fruit valued at \$16,478, United States currency. Peru, a small producer, imported but 9,152 pounds of fresh fruit at a total value of \$350, United States currency. In 1920, however, the trade showed a considerable increase with these two countries. Argentina imported 662,028 pounds of fresh fruits valued at \$66,245, an increase of 402% in value, while Peru bought 30,173 pounds of fruits valued at \$2,255.

#### Trial Shipments Made to New York.

Considering the above figures from a national standpoint the export trade was of very little importance, and until the beginning of 1921 attracted but little attention. In the early part of 1921 the Chilean Government became interested in the possible market offered by the United States for Chilean fruits. In February of last year a trial shipment was made to New York, but, due to having overlooked the fact that a consular invoice was necessary, the shipment was held at the custom house and became a total



loss. On March 29th, 1921 the Chilean Government acting through Senor Francisco Rojas Huneeus, the Director of the Bureau of Agriculture, made a small shipment of varied classes of fresh fruits.

This shipment like the first was made to the Government's representative in New York, Dr. Vincente Valdivia. It was prepared in considerable haste due to the announcement of the failure of the first shipment and the desire to make the experiment before the arrival of California fruit on the New York market, which necessitated shipment on the Steamer Essequibo on the 29th of March. This haste increased the cost price of the fruit due to the necessity of packing on holidays. The following tables present the available data relative to this shipment:

-Quantity of Fruit Shipped-			
Cases of	Weight or Measure	Value per case	Total Value
17 apples	500 lbs.	\$1.42	\$24.30
48 grape juice	156 gal.	.57	27.40
101 melons	505 lbs.	.71	72.15
390 grapes	390 cu. ft.	1.17	457.15
167 peaches	1,827 lbs.	.69	114.25
15 tomatoes	275 lbs.	1.19	17.85
1 prunes	11 lbs.	.80	.80
739 assorted fruits, Total value .....			\$713.90
Freight, insurance, transportation, etc. ....			614.00
Cost of fruits c.i.f. New York.....			<u>\$1327.90</u>

At the exchange of 9.10 pesos to the dollar prevailing on the date of shipment the cost of preparing several of the items for this experiment and the net results in New York were as follows:



Commodity	: Cost in : Chilean paper : pesos.	: Cost in United : States currency : at 9.10.	: Sale price in : New York, U.S. : currency.
Grapes (box of 22 lbs.).	: 24.95	: \$2.74	: \$ 3.76
Peaches (crate of 24 to 28 peaches) .....	: 21.95	: 2.41	: 5.70
Melons (crate of 2).....	: 30.95	: 3.40	: 5.35.

The apples and tomatoes were auctioned at \$1.80 and \$1.00 a box respectively. As the New York market was already supplied with domestic products, the price realized for these items represented a loss. The other fruit was sold at a profit.

#### Experiment Arouses Enthusiasm In Chile.

When the announcement of the success of this shipment was published in the daily papers it was accompanied by long articles and editorials in which the writers, allowing themselves to be carried away with great enthusiasm, portrayed the development of the new and wonderful industry as destined to play an important part in Chilean industrial history, perhaps some day rivaling the nitrate industry of the north, wandering off into oft-repeated and time-worn account of the natural resources of Chile and the riches that lay undiscovered or unheeded, ending with a touch of bitterness, or probably only irony, that it was supposed that this new industry would be seized by the foreigners resident in the country while the Chilean stood by and idly looked on.

The Chilean Government made two other shipments during the summer to New York, one on May 3rd, containing 539 cases of grapes and 50 cases of melons, with a total value of \$666.13, f.o.b. Valparaiso, and which finally worked out \$1,341.13, e.i.f. New York, and another shipment on May



27th of 80 cases of apples valued at \$400.00, f.o.b. Valparaiso and \$1,105.00, c.i.f. New York. These shipments met with varying success, and although the monetary gain was not appreciable it proved the feasibility of the project and awakened considerable interest in commercial circles.

Chileans Begin Studying American Markets.

As these trial shipments arrived at the beginning of the California season it was but natural that further shipments should be postponed until the next year, but in the meantime the interest aroused was demonstrated by the application to the American Consul by business men for data showing the activities of the fruit market during the past year in New York, which they desired in order to study market conditions and familiarize themselves with the price movements during the winter season, the sources of supply, the hands through which the fruit passed from importer to consumer, and all pertinent information obtainable on the subject.

The following analysis of the Chilean exportation to the United States of fresh, canned and dried fruits, nuts, raisins and fresh onions during the year 1921 and the first six months of 1922 will give the reader an idea of the volume of this new trade up to the end of June 30, 1922:

Commodity	1921		6 months of 1922	
	Quantities	Value	Quantities	Value
Fruit, canned	487 cases	\$ 2,719.25	571 cases	\$ 2,692.00
Fruit, fresh..	1562 "	4,404.27	35,594 "	63,642.16
Fruit, dried..	---	---	3,960 "	688.24
Cherries,				
dried.....	161,168 lbs.	14,850.91	225,070 lbs.	53,936.74
Peaches				
dried.....	1,543 "	175.00	5,952 cases	17,944.17
Raisins.....	1,049,941 "	11,455.25	9,565 lbs.	1,254.80
Walnuts.....	4,591,749 "	410,655.13	1,151,340 "	83,308.96
Onions .....	---	---	43,556 bbl.	60,464.95
		\$444,259.81		\$283,932.02



The total value of the shipments during the first half of 1922 was a little over one-half the value of the 1921 total. In this connection it may be well to point out that the export of Chilean walnuts during 1922 was just beginning at the end of the first six months so that only one-fourth of the normal annual export is represented by the 1922 figure. Raisins were not keeping pace with last year's figures, only a very small proportion of the quantity of last year's shipments having been made up to the end of June 30.

In every other item a very gratifying increase was shown. The greatest increase for any item listed was that of fresh fruit which increased from 1,562 cases valued at \$4,404.27 last year to 35,549 cases valued at \$63,642.16, United States currency, this year. The shipments of fresh fruit during the months of November and December of this year will considerably increase this last figure.

Dried cherries, many years a staple product shipped from this country to the United States, show quite a considerable increase, not only in quantity but in value. Fresh onions in their first year made quite a showing and ranked next to fresh fruit for quantities and values. Undoubtedly next year will mark much more progress in this commodity of which Chile is so justly proud.

At the beginning of 1922 the fruit shippers of Chile had the advantage of the past winter to study marketing conditions and organization and transportation problems. In spite of this advantage, however, they were severely handicapped on account of their inexperience in fruit packing, the internal transportation difficulties, the lack of refrigeration space on available water transportation, the violent fluctuations in the money market, and lack of capital.



American Fruit Grower Assists In Organizing Industry.

At the beginning of last season a California fruit grower passing through Chile to the Argentine observed the opportunities that were presented in the successful shipment of fruits to New York. Instead of pursuing his trip he remained in Chile and soon had a number of Chilean capitalists interested in the industry. Fortunately for the Chileans this man had had wide experience in fruit packing and the fruit market. He had a large orange grove in Los Angeles County and was well connected at the various fruit exchanges.

His wide experience was the guiding genius of the past year's activities. The capitalists furnished the money and he supplied the management. He personally supervised the picking and packing of the fruit. While the picking was in progress he was buying boxes and making arrangements for cars. While the packing was being done it required his full attention, because he was well aware of the results of poor packing.

Inexperience Cause of Losses.

The group of Chilean capitalists who were financing this man probably shipped 60% of the fresh fruit exported from Valparaiso. All of this fruit arrived in excellent condition; which cannot be said of the remaining 40%. This was composed of various shipments made by inexperienced exporters who were persuaded to export fruit to the United States by the prevailing rumors of the great profits that were to be realized. Probably half of this fruit had to be thrown overboard upon arrival. One entire shipment of onions valued at more than \$12,000. was completely spoiled,



due to poor packing, and had to be thrown overboard before the carrier-vessel was allowed to discharge her cargo.

One of the most important obstacles in the way of developing an export market for Chilean fruits is the fact that fruit growing in that country has not arrived at that stage where large orchards are maintained for the immediate purpose of supplying a foreign demand. It cannot be doubted that Chile has every natural advantage for the production of fine fruits, but the industry lacks the organization essential to commercial production on a large scale. The American fruit grower mentioned above made a careful study of Chilean conditions, with a view to establishing some form of organization for meeting the demands of future seasons. It is certain that the Chilean fruit industry will not be able to develop and expand unless such organizers are available to give expert advice and to lay plans for the future.

#### Fruit Cultivated Promiscuously.

The cultivation of grapes has long been a leading industry in the Chilean agricultural life, but not for exportation in their fresh state. With the exception of a small production of raisins, sufficient to meet home consumption, the grape crop is entirely devoted to the making of wines. There are very many large and carefully cultivated vineyards upon which modern agricultural machinery is used. In the matter of other fruits, however, such as peaches, plums, pears, apricots, melons, apples, etc., no particular attention has been paid to systematic and scientific development and the result is that one finds orchards that bear a half dozen varieties of peaches, each variety ripening at a different time. The reason for this is that as fruits grow in such profusion with practically no care or



attention, the farmer, since he is not attracted by any large market for his product, follows the line of least resistance and allows the fruit to take care of itself.

With several varieties of fruit ripening in the same orchard at irregular intervals it is almost impossible for a buyer to purchase fruits in large quantities for concentration at a point where adequate transportation facilities are available. This condition makes it necessary for the buyer to purchase smaller quantities over a larger area without being able to direct the packing and concentration of his fruit at a central point. This fact of course adds considerably to the cost price of his merchandise. The promiscuous cultivation of fruits is particularly true of the central valley region, where fruits are raised mostly for consumption in the near-by cities. There are some larger and more efficiently operated orchards in southern Chile where fruit is grown for canning purposes, but the lack of transportation facilities prohibits its marketing in the fresh state at the northern markets.

#### Difficulties Experienced In Packing.

The preparation of Chilean fruit for shipment to the United States has been severely retarded on account of packing box problems. It seems that when the boxes used by the Chilean shippers were strong enough the weight was prohibitive and when the weight was right the box was too fragile. The growing interest in the possibility of developing a market for Chilean fruits in the United States has been accompanied by a corresponding increase in the price of boxes for packing fruit. The inexperience of the packers, however, is probably the cause of the greatest delay and irritation. Their inexperience and lack of interest makes personal supervision imperative.



### Internal Transportation Difficulties.

The conditions of internal transportation will have to be bettered before Chilean fruit growers can successfully develop a market for their product in the United States. Rolling stock is scarce and nowhere able to cope with the demand. Between Valparaiso and Santiago, the capital, a distance of about ninety miles, the service is fair, due to the comparatively great amount of traffic that flows over that line. But the south, a wonderfully rich country, filled with timber and grain lands, suffers practical isolation due to its lack of efficient transportation facilities.

Cars are very difficult to obtain and delays of sometimes ten days occur before a car is released to the shipper. The same element of insecurity enters into the hauling. Some times cars disappear and are found by their owners only after days or weeks of search. These conditions are of course harmful to the fresh fruit industry where prompt dispatch of perishable goods is imperative. The few refrigerator cars available are entirely unsatisfactory for fruit transportation.

Transfer of fruit from the freight cars to the awaiting steamer requires several handlings of the merchandise. It has to be hauled in wagons or trucks, usually the former, from the railroad yards to the docks where it is unloaded. From there it is placed in lighters to be carried to the steamer lying a mile or more out in the bay, for Valparaiso's harbor has no docks of sufficient size to allow steamers to load and discharge cargo alongside. From the lighter it has to be placed aboard. These various handlings seriously menace the health of the fruit. Slight bruises received in handling rapidly develop into total rotting during the long voyage through the tropics. Chilean stevedores have the reputation, along



with their other west coast associates, of being very rough on merchandise.

#### External Transportation Difficulties.

Another severe handicap to the industry at the present time is the lack of refrigeration space on the steamers running from Valparaiso to New York. This space is so small as to limit shipments to a few thousand cases. This condition, due to its nature, is but temporary and it is understood that plans are under consideration by these companies to enlarge this space sufficiently to meet the demand.

With the growing interest in the exportation of fruit from Chile a keen competition for steamship space has developed. With the present shortage of refrigerated space, the packer has to gamble on securing stowage whenever he is fortunate enough to have his fruit ready for embarkation at the time of sailing. If he contracted for the space ahead of time he has to risk the possibility of shipment being delayed in transit to port.

The foregoing discussion summarizes the present conditions in the Chilean fruit industry and indicates some of the difficulties that will have to be surmounted before a successful trade can be developed with the Northern Hemisphere.

#### Statistical Information on the Fruit Industry in Chile.

The following statistics, which are the latest available, show the production of the principal varieties of Chilean fresh and dried fruits in 1920:



Fresh Fruits

Lemons.....	Number	.....12,412,000
Oranges .....	"	.....11,448,000
Apples .....	"	.....27,254,000
Alligator pears .....	"	.....1,518,000
Grapes .....	Pounds	.....14,103,000

Dried Fruits

Cherries.....	Pounds	.....193,300
Plums .....	"	.....190,200
Peaches .....	"	.....1,807,800
Figs .....	"	.....1,792,700
Pears .....	"	.....940,900
Raisins .....	"	.....587,600
Quinces .....	"	.....293,400

According to official figures for the year 1919 there were  
in Chile the following number of fruit trees:

Number of Trees.

Olive .....	113,402
Peach .....	1,157,571
Pear .....	251,536
Fig .....	113,524
Cherry .....	217,683
Plum .....	187,946
Orange .....	226,376
Lemon .....	98,421
Apple .....	671,408

The following statistics show the acreage planted in vineyards  
and the production of wine in Chile during the years 1913 - 1920, inclusive:

	<u>Vineyards</u>		<u>Wine produced</u>
	<u>Acres</u>		<u>Gallons</u>
1913 .....	151,954	.....	44,487,233
1914 .....	162,899	.....	55,450,651
1915 .....	175,998	.....	61,548,973
1916 .....	141,687	.....	30,255,493
1917 .....	157,786	.....	46,476,116
1918 .....	220,582	.....	41,092,850
1919 .....	164,865	.....	32,891,973
1920 .....	162,802	.....	31,249,469



Export and Import Trade

Exports of fresh fruit have formerly been confined to neighboring countries, especially Argentina and Peru. Large shipments of dried pitted peaches are made to Argentina, which took 840,859 pounds in 1920. In the same year 58,370 pounds of this product were shipped to the United States. The following figures show the quantities and values in United States currency of fresh and dried fruits exported from Chile to various countries in 1919 and 1920.

Fresh Fruit.

Destination	1919.			1920.	
	Quantity	Value		Quantity	Value
	Pounds			Pounds	
Argentina.....	344,048	\$16,478		663,523	\$ 66,245
Bolivia.....	40	7		40	7
Peru.....	9,171	350		30,236	2,255
Ecuador.....	---	---		19,841	438
Total .....	353,259	\$16,835		713,640	\$ 68,945

Dried and Pitted Peaches.

Destination.	1919.	1920.
	Pounds.	Pounds.
Argentina .....	1,162,766	840,859
Bolivia .....	2,176	463
Colombia .....	476	---
Ecuador .....	---	882
France .....	106	---
Germany .....	---	944
Italy .....	115	2,646
Netherlands .....	606	---
Peru .....	14,105	7,897
Sweden .....	1,543	---
United Kingdom.....	220	580
United States .....	---	58,369
Uruguay .....	25,337	132,113
Total .....	1,207,450	1,044,753



Raisins.

Destination	1919.		1920.	
	Quantity	Value	Quantity	Value
	Pounds		Pounds	
Argentina.....	55,038	\$ 6,070	16,632	\$ 2,234
Bolivia .....	139,448	15,088	107,225	14,035
Ecuador.....	136,661	14,430	73,041	8,573
United States....	36,693	3,948	1,430,735	172,794
Peru.....	264,898	27,988	106,171	12,794
All others .....	158,846	17,561	3,508	1,208
Total .....	791,584	\$ 85,085	1,737,362	\$ 211,638

Dried Fruits Not Otherwise Classified.

Destination	1919.		1920.	
	Quantity	Value	Quantity	Value
	Pounds		Pounds	
Argentina .....	530,943	\$ 94,347	38,219	\$ 13,097
Bolivia .....	100,345	5,049	87,714	7,030
United States....	69,313	15,301	53,936	8,242
Peru.....	80,657	7,971	146,231	23,215
Uruguay .....	64,165	10,597	14,672	2,440
All others .....	23,389	1,763	8,419	1,134
Total .....	868,812	\$ 135,028	349,191	\$ 55,158

The great increase in the exportation of raisins to the United States in 1920 is worthy of note.

Although Chile produces an abundant supply of fruit, there is some importation, chiefly of fancy grades of dried and canned fruit. Some experimental importations of Florida grapefruit have been made, resulting in a ready sale of the fruit. Small importations of fresh fruit have been made from Argentina. In 1920, 193,438 pounds of fresh fruit, 106,659 pounds of dried fruit, 63,265 pounds of raisins, and 69,795 pounds of canned fruit were imported into Chile.

